



DAN ŽENA

WOMEN'S DAY

GOURMET DANI

GOURMET DAYS



07.-10. ožujka / March 7-10



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



GRAD DUBROVNIK
CITY OF DUBROVNIK



BISTRO BACCHUS

Čira Carića bb

Tel: +385 20 209157

Meni - 39,00€

Carpaccio kvarnerskog škampa

Piletina

u panceti na špinatu

ili

“Pasta” od tikvica

Umak od rajčice, poriluk, češnjak, čili, bosiljak

Lava čokoladni kolač

sa sladoledom od vanilije

BISTRO BACCHUS

Čira Carića bb

Tel: +385 20 209157

Menu - 39,00€

Adriatic Shrimp Carpaccio

Chicken wrapped in pancetta on a bed of spinach

Or

“Pasta” made from zucchini,

tomato sauce, leek, garlic, chili, basil

Chocolate lava cake

with vanilla ice cream



KONOBA PIZZERIA BLIDINJE

Lapadska obala 21

Tel: +385 20 358794 / +385 99 2126433

Vegetarijanski meni - 20,00€

Krem juha od bundeve

Falafel

na rikuli s tahini umakom

Rižot od povrća

Kolač po izboru

Mesni meni - 25,00€

Carpaccio od bifteka

Janjeći kotleti

s domaćim pomfritom

Kolač po izboru

Riblji meni - 25,00€

Carpaccio od kozica

Grdobina na riži

umak od masla i limuna

Kolač po izboru

Meni Konoba Blidinje - 25,00€

Pršut, sir, kajmak, uštipci

Teletina ispod peke

Sezonska salata

Kolač po izboru

Napomena: cijena je po osobi a minimalna narudžba je za 4 osobe

TAVERN PIZZERIA BLIDINJE

Lapadska obala 21

Tel: +385 20 358794 / +385 99 2126433

Vegetarian menu - 20,00€

Cream of pumpkin soup

Falafel

on arugula with tahini sauce

Vegetable risotto

Dessert of choice

Meat menu - 25,00€

Beef carpaccio

Lamb chops

with homemade fries

Dessert of choice

Fish menu - 25,00€

Shrimp carpaccio

Monkfish on rice

butter and lemon sauce

Dessert of choice

Tavern Blidinje menu - 25,00€

Prosciutto, cheese, cream cheese, fritters

Veal under the bell

Seasonal salad

Dessert of choice

Note: price is per person and minimum order is for 4 person

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b
Tel: +385 99 6852380

Meni - 31,00€

Empanade

prhko tijesto punjeno špinatom i ricotta sirom, džem od chorizo kobasice i krema od muškatne bundeve

Birria tacos

domaći tacosi punjeni sporo pečenom piletinom i mozzarella sirom, posluženi s umakom reduciranog soka od pečenja i blago ukiseljenim crvenim lukom

Čokoladna torta bez glutena

bademovo brašno, jaja, tamna čokolada, maslo i šećer

Napomena: glazba uživo

E-mail: duchihuahua@gmail.com
Facebook: Chihuahua Cantina Mexicana Dubrovnik
Instagram: [mexcantina_chihuahua](https://www.instagram.com/mexcantina_chihuahua)

RESTORAN FORTY FOUR

Miha Pracata 6
Tel: +385 99 5290440

Meni - 37,00€

Goveđi carpaccio

Pačja prsa

u vlastitom umaku
uz pire od batata

Torta

od mjendula i naranče

Napomena: 25% popusta na sva vina
vinarije Crvik i Rose st. Hills

E-mail: info@fortyfourdubrovnik.com
Web: www.fortyfour.com
Instagram: [fortyfour_dubrovnik](https://www.instagram.com/fortyfour_dubrovnik)

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b
Tel: +385 99 6852380

Menu - 31,00€

Empanade

flaky pastry filled with spinach and ricotta cheese, chorizo sausage jam and butternut squash cream

Birria tacos

homemade tacos filled with slow-cooked chicken and mozzarella cheese, served with a sauce made from reduced cooking juice and lightly pickled red onions

Gluten-free chocolate cake

almond flour, eggs, dark chocolate, butter and sugar

Note: live music

E-mail: duchihuahua@gmail.com
Facebook: Chihuahua Cantina Mexicana Dubrovnik
Instagram: [mexcantina_chihuahua](https://www.instagram.com/mexcantina_chihuahua)

FORTY FOUR RESTAURANT

Miha Pracata 6
Tel: +385 99 5290440

Menu - 37,00€

Beef carpaccio

Duck breast

in its own sauce
with sweet potato puree

Almond and orange cake

Note: 25% discount on all wines from
the Crvik winery and Rose St. Hills

E-mail: info@fortyfourdubrovnik.com
Web: www.fortyfour.com
Instagram: [fortyfour_dubrovnik](https://www.instagram.com/fortyfour_dubrovnik)

KONOBA GALIJUN

Gorava 41, 20236 Mokošica

Tel: +385 95 3335335

Meni 1 - 29,00€

Hobotnica carpaccio

rikula, cherry rajčice, kapari, maslinovo ulje, Aceto Balsamico di Modena

Gourmet ravioli

ravioli punjeni pestom od kozica, mladi luk, bijeli umak

Cannoli Siciliani

Meni 2 - 27,00€

Domaće spring rollice

rikula, slatko-ljuti umak

Galijun royal

ručno pravljeni pljukanci demi-glance umak, komadići bifteka, umak od tartufa

Orient baklava

lješnjak i bijela čokolada

Jela ispod peke po narudžbi

Teleći obrazi - 35,00€

pršut i sir pjat, teleći obrazi u demi-glance umaku s pečenim krumpirom

Hobotnica - 35,00€

marinirane kozice i incuni, hobotnica s pečenim krumpirom

Desert po izboru

Napomena:

Radimo 08.03. i 09.03. (petak i subota) od 18:00 sati

Događaji:

Glazba uživo
(08.03. u 20:00 sati i 09.03. u 20:30 sati)

GALIJUN TAVERN

Gorava 41, 20236 Mokošica

Tel: +385 95 3335335

Menu 1 - 29,00€

Octopus Carpaccio

arugula, cherry tomatoes, capers, olive oil, balsamic vinegar

Gourmet Ravioli

ravioli stuffed with shrimp pesto, spring onions, white sauce

Cannoli Siciliani

Menu 2 - 27,00€

Homemade Spring Rolls

arugula, sweet and spicy sauce

Galijun Royal

handmade pasta, demi-glance sauce, beef steak pieces, truffle sauce

Orient Baklava

hazelnut and white chocolate

Dishes under the bell (order required)

Veal Cheeks - 35,00€

prosciutto-cheese plate, veal cheeks in demi-glance sauce with roasted potatoes

Octopus - 35,00€

marinated shrimp and anchovies, octopus with roasted potatoes

Dessert of choice

Note:

We are open on 08.03. and 09.03. (Friday and Saturday) from 18:00

Events:

Live Music
(08.03. - 20:00 and 09.03. - 20:30)

FOOD BAR GULOSO

Boškovićeva ul. 6
Tel: +385 091 3330001

Piće dobrodošlice

Mesni meni - 25,00€

Tartar biftek

na hrskavoj brusketi

Sporo pečena goveđa rebra

s kremastim krumpir pireom

Lava kolač

sa sladoledom

i umakom od šumskog voća

Ribljí meni - 25,00€

Brusketa s domaćom tapenadom

od maslina, marinirani inćuni

i marinirani gambori

Odrežak od tune

s julienne povrćem

Lava kolač

sa sladoledom

i umakom od šumskog voća

FOOD BAR GULOSO

Boškovićeva ul. 6
Tel: +385 091 3330001

Welcome Drink

Meat menu - 25,00€

Tartar beef bruschetta

Slow-baked beef

short ribs with
creamy potato puree

Lava cake

with forest fruit

and ice cream

Fish menu - 25,00€

Bruschetta

with homemade olive paté, marinated
anchovies and marinated shrimps

Tuna steak

with julienne veggies

Lava cake

with forest fruit

and ice cream



RESTORAN GUSTA ME

Hvarska bb

Tel: +385 20 420013 /+385 91 7960203

Piće dobrodošlice

Kir Royal ili pjenušac

Riblj men - 41,00€

Hobotnica & kozice

salata od hobotnice na dubrovački, croastin kozice, masline tapenada, pesto sušene rajčice

Tuna steak

Žutorepa jadranska tuna u divljoj naranči i crnoj soli, krumpir sa svježim bosiljkom, krema od češnjaka, hrskava palenta

Dubrovačka torta

čokolada, orasi, bademi i sladoled od vanilije

Mesni men - 39,00€

Gljive & gljive

domaći njoki s vlascem, kremasti umak od gljiva, maslac s tartufima, condimenti

Govedi steak & mozzarella

govedi steak zapečen s mozzarellom, krumpir s drobljenim paprom i kamilicom, sotirane aromatizirane masline

Savijača

jabuke, cimet, umak vanilija

GUSTA ME RESTAURANT

Hvarska bb

Tel: +385 20 420013 /+385 91 7960203

Welcome Drink

Kir Royal or Sparkling Wine

Fish Menu - 41,00€

Octopus & Shrimps

octopus salad Dubrovnik-style, crostini with shrimps, olive tapenade, sun-dried tomato pesto

Tuna steak

Yellowfin Adriatic tuna in wild orange and black salt, potatoes with fresh basil, garlic cream, crispy polenta

Dubrovnik Cake

chocolate, walnuts, almonds and vanilla ice cream

Meat Menu - 39,00€

Mushrooms & Mushrooms

homemade gnocchi with chives, creamy mushroom sauce, truffle butter, condiments

Beef Steak & Mozzarella

beef steak baked with mozzarella, potatoes with crushed pepper and chamomile, sautéed flavoured olives

Strudel

apple, cinnamon, vanilla sauce

TAVERNA LOGGIA

Nikole Tesle 8
Tel: +385 91 6281907

Mesni meni - 35,00€

Goveđi carpaccio

s pinjolima, uljem od tartufa
i Grana Padanom

Pačja prsa

na kremi od buče i pirjanim špinatom

Datulje u rumu

sa sladoledom

Ribljí meni - 35,00€

Juha od mrkve i đumbira

Medaljoni grdobine

s pireom od balančana
i salsom od maslina i incuna

Zapečene jabuke

s karamelom i sladoledom

Vegetarijanski meni - 25,00€

Juha od mrkve i đumbira

Rižot sa špinatom

Torta od rogača

E-mail: info@carpaccioandloggia.com
Facebook: Taverna Loggia
Instagram: Taverna Loggia

RESTORAN LUCIN KANTUN

Od Sigurate 4a
Tel: +385 20 321003

Meni 1 - 30,00€

Pečeni kozji sir

carpaccio od cikle, med

Teleći kotleti

zapečeni krumpir, demi - glace umak

Čokoladna fantazija

Meni 2 - 30,00€

Terina od hobotnice

dimljena paprika, mladi luk

Steak od lososa

šparoge, krema od cvjetače

Nedovršeni štrudel

E-mail: info@lucinkantun.com
Web: www.lucinkantun.com
Facebook: Lucin Kantun Dubrovnik
Instagram: Lucin Kantun Dubrovnik

TAVERNA LOGGIA

Nikole Tesle 8
Tel: +385 91 6281907

Meat menu - 35,00€

Beef carpaccio

with pine nuts, truffle oil
and Grana Padano

Duck breasts

on pumpkin cream and braised spinach

Dates in rum

with ice cream

Fish menu - 35,00€

Carrot and ginger soup

Monkfish medallions

with eggplant puree
and salsa of olives and anchovies

Baked apples

with caramel and ice cream

Vegetarian menu - 25,00€

Carrot and ginger soup

Spinach risotto

Carob cake

E-mail: info@carpaccioandloggia.com
Facebook: Taverna Loggia
Instagram: Taverna Loggia

LUCIN KANTUN RESTAURANT

Od Sigurate 4a
Tel: +385 20 321003

Menu 1 - 30,00€

Roasted goat cheese

beetroot carpaccio, honey

Veal cutlets

baked potatoes, demi - glace sauce

Chocolate fantasy

Menu 2 - 30,00€

Octopus terrine

smoked paprika, spring onion

Salmon steak

asparagus, cauliflower cream

“Unfinished” strudel

E-mail: info@lucinkantun.com
Web: www.lucinkantun.com
Facebook: Lucin Kantun Dubrovnik
Instagram: Lucin Kantun Dubrovnik

RESTORAN MARCO POLO

Lučarica 6
Tel: +385 98 526540

Mesni meni - 50,00€

Bruschetta od dalmatinskog pršuta
s odležanim rajčicama i domaćom
marmeladom od smokava

24h Pork Belly

sporo pečena svinjska potrbušina

Panna Cotta

s umakom od Aceta Balsamica,
šumskog voća i bosiljka

Čaša bijelog ili crnog vina

Ribljí meni - 50,00€

Carpaccio

od domaće hobotnice s Korčule

Tuna steak Precious Blue

Čokoladni kolač moje bake

Čaša bijelog ili crnog vina

E-mail: info@marcopolo-dubrovnik.com
Web: www.marcopolo-dubrovnik.com
Facebook: [MarcoPoloDubrovnik](https://www.facebook.com/MarcoPoloDubrovnik)
Instagram: [MarcoPoloDubrovnik](https://www.instagram.com/MarcoPoloDubrovnik)

RESTORAN MEZZANAVE

Dr. Ante Starčevića 24
Tel: +385 20 610119

Meni 1 - 27,00€

Carpaccio od bifteka
Pečena janjeća koljenica
na pjenici od krumpira
Kolač po izboru

Meni 2 - 29,00€

Salata od kozica
s francuskim dresingom i pancetom
Losos steak
u umaku od škampa
Kolač po izboru

E-mail: Mezzanaveapc@gmail.com
Web: Mezzanave.com
Facebook: [Mezzanave](https://www.facebook.com/Mezzanave)
Instagram: [Mezzanave](https://www.instagram.com/Mezzanave)

MARCO POLO RESTAURANT

Lučarica 6
Tel: +385 98 526540

Meat menu - 50,00€

Dalmatian prosciutto bruschetta
with aged tomatoes
and homemade fig marmalade

24h Pork Belly

slow-cooked pork belly

Panna Cotta

with Balsamic Sauce,
forest fruits and basil

Glass of red or white wine

Fish menu - 50,00€

Homemade octopus carpaccio

from Korčula

Tuna steak Precious Blue

My grandmother's Chocolate cake

Glass of red or white wine

E-mail: info@marcopolo-dubrovnik.com
Web: www.marcopolo-dubrovnik.com
Facebook: [MarcoPoloDubrovnik](https://www.facebook.com/MarcoPoloDubrovnik)
Instagram: [MarcoPoloDubrovnik](https://www.instagram.com/MarcoPoloDubrovnik)

MEZZANAVE RESTAURANT

Dr. Ante Starčevića 24
Tel: +385 20 610119

Menu 1 - 27,00€

Beef carpaccio
Roasted lamb shank
on potato foam
Dessert of choice

Menu 2 - 29,00€

Shrimp salad
with French dressing and pancetta
Salmon steak
in shrimp sauce
Dessert of choice

E-mail: Mezzanaveapc@gmail.com
Web: Mezzanave.com
Facebook: [Mezzanave](https://www.facebook.com/Mezzanave)
Instagram: [Mezzanave](https://www.instagram.com/Mezzanave)

RESTORAN MOMENTI

Hotel Valamar Lacroma, Iva Dulčića 34
Tel: +385 20 449100

Meni - 35,00€

Sporo pečena teletina

s umakom od tune i čipsom

Barbary pačja prsa

u umaku od gušćje jetre i cherry rajčicama

Crème brulee

sa šumskim voćem

E-mail: lacroma.recepcija@imperial.hr
Web: www.valamar.com

RESTAURANT & BAR RUDJER

Poljana Ruđera Boškovića 6
Tel: +385 20 301014

Meni - 30,00€

Vitello tonato

krema od tune, umak od suhe smokve,
kruška, čips od kruha

Juneća koljenica (ossobuco) u vlastitom umaku

ravioli punjeni bučom, mrkva, crumble
od badema, ulje od peršina

Tiramisu

domaći keks, kava

E-mail: sales@rudjer.restaurant
Web: www.rudjer.restaurant
Facebook: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.facebook.com/Restaurant-&Bar-Rudjer/rudjer.restaurant)
Instagram: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.instagram.com/Restaurant-&Bar-Rudjer/rudjer.restaurant)

MOMENTI RESTAURANT

Hotel Valamar Lacroma, Iva Dulčića 34
Tel: +385 20 449100

Menu - 35,00€

Slow-cooked veal

with tuna sauce and chips

Barbary duck breast

in goose liver sauce with cherry tomatoes

Crème Brûlée

with forest fruits

E-mail: lacroma.recepcija@imperial.hr
Web: www.valamar.com

RESTAURANT & BAR RUDJER

Poljana Ruđera Boškovića 6
Tel: +385 20 301014

Menu - 30,00€

Vitello tonnato

tuna cream, dried fig sauce, pear, bread
chips

Beef shank (ossobuco) in its own sauce

ravioli filled with pumpkin, carrot, almond
crumble, parsley oil

Tiramisu

homemade biscuits, coffee

E-mail: sales@rudjer.restaurant
Web: www.rudjer.restaurant
Facebook: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.facebook.com/Restaurant-&Bar-Rudjer/rudjer.restaurant)
Instagram: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.instagram.com/Restaurant-&Bar-Rudjer/rudjer.restaurant)

RESTORAN SESAME

Dante Alighieri 2

Tel: +385 20 412910 /+385 99 6108131

Ribljí meni - 42,00€

Tartar tuna

Vrećica iznenađenja

brancin s povrćem

Cheesecake

Mesni meni - 44,00€

Carpaccio biftek

Pačja prsa s palentom od mascarponea

čips od pršuta i porto umak

Panna cotta

sa šumskim voćem

Vegetarijanski meni - 40,00€

Krem juha

od graška s tostiranim bademima

Rižoto od šparoga

Torta od mrkve

SESAME RESTAURANT

Dante Alighieri 2

Tel: +385 20 412910 /+385 99 6108131

Fish menu - 42,00€

Tuna tartar

Papillote surprise

seabass with vegetables

Cheesecake

Meat menu - 44,00€

Beefsteak carpaccio

Duck breast with mascarpone polenta

prosciutto chips and porto sauce

Panna cotta

with wild berries

Vegetarian menu - 40,00€

Pea soup

with toasted almonds

Asparagus risotto

Carrot cake

E-mail: info@sesame.hr / office@sesame.hr / Web: www.sesame.hr

Facebook: Restaurant Sesame Dubrovnik / Instagram: [sesame.dubrovnik](https://www.instagram.com/sesame.dubrovnik)



COCKTAIL & SNACK BAR STRADOON

Placa 6
Tel: +385 91 2819861

Wine tasting meni po osobi - 28,00€

4 čaše hrvatskih vina te 3 slijeda tapasa koji su ukomponirani s vinima kako slijedi

Malvazija 0,1l

Humus
prženi slanutak, vlasac, maslinovo ulje,
domaća focaccia

Pošip 0,1l

Calamar Frito
pržene lignje, tartar umak ili marmelada
od rajčica

Dingač 0,1l i Zinfandel 0,1l

plata pršut, sir

E-mail: stradoon@juznivjetar.com
Facebook: stradoondubrovnik
Instagram: Stradoon

BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323977

Piće dobrodošlice

Mesni meni - 54,00€

Beef Tartar

Biftek

riža sa žutom paprikom, lomo sauce

Tiramisu

Riblj menü - 44,00€

Ceviche od kozica

File brancina

pire od cvjetače, buere blanc,
zeleno ulje, dehidrirane masline

Tres leche

E-mail: bistro@tavulin.com
Web: www.bistrotavulin.com
Facebook: Bistro Tavulin
Instagram: bistrotavulin

COCKTAIL & SNACK BAR STRADOON

Placa 6
Tel: +385 91 2819861

Wine tasting menu per person - 28,00€

The menu includes 4 glasses of Croatian wines and 3 tapas courses paired with wines as follows

Malvasia 0.1l

Hummus
fried chickpeas, chives, olive oil,
homemade focaccia

Pošip 0.1l

Calamar Frito
fried calamari, tartar sauce or tomato
jam

Dingac 0.1l and 4. Zinfandel 0.1l

platter of prosciutto and cheese

E-mail: stradoon@juznivjetar.com
Facebook: stradoondubrovnik
Instagram: Stradoon

BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323977

Welcome drink

Meat menu - 54,00€

Beef Tartare

Beefsteak

rice with yellow pepper, lomo sauce

Tiramisu

Fish menu - 44,00€

Shrimp ceviche

Sea Bass fillet

cauliflower puree, beurre blanc,
green oil, dehydrated olives

Tres leche

E-mail: bistro@tavulin.com
Web: www.bistrotavulin.com
Facebook: Bistro Tavulin
Instagram: bistrotavulin

RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 640123

Meni 1 - 40,00€

Tartar od cikle

s usoljenim limunom, krema od kajmaka

Janjeće ćuftice

jogurt s karameliziranim lukom i mentom, čips od valjanog prženog tijesta

Bademli almasija

Meni 2 - 38,00€

Krekeri

s dimljenom cvjetačom i kozjim sirom

Sušene paprike

s piletinom i bulgurom, krema od boba

Tre leche

s ušećerenim bademima

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com
Facebook: Taj Mahal Bosnian Cuisine
Instagram: [taj.mahal.dubrovnik](https://www.instagram.com/taj.mahal.dubrovnik)

RESTORAN TAJ MAHAL

Nikole Gučetića 2
Tel: +385 20 323221

Meni 1 - 40,00€

Tartar od cikle

s usoljenim limunom, krema od kajmaka

Janjeće ćuftice

jogurt s karameliziranim lukom i mentom, čips od valjanog prženog tijesta

Bademli almasija

Meni 2 - 38,00€

Krekeri

s dimljenom cvjetačom i kozjim sirom

Sušene paprike

s piletinom i bulgurom, krema od boba

Tre leche

s ušećerenim bademima

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com
Facebook: Taj Mahal Bosnian Cuisine
Instagram: [taj.mahal.dubrovnik](https://www.instagram.com/taj.mahal.dubrovnik)

TAJ MAHAL RESTAURANT

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 640123

Menu 1 - 40,00€

Beetroot tartare

with preserved lemon, cream cheese
"kajmak"

Lamb meatballs

yogurt with caramelized onions and mint,
fried dough chips

Almond almasia (almond jelly)

Menu 2 - 38,00€

Crackers

with smoked cauliflower and goat cheese

Dried peppers

with chicken and bulgur, broad bean
cream

Tres leche

with sugared almonds

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com
Facebook: Taj Mahal Bosnian Cuisine
Instagram: [taj.mahal.dubrovnik](https://www.instagram.com/taj.mahal.dubrovnik)

TAJ MAHAL RESTAURANT

Nikole Gučetića 2
Tel: +385 20 323221

Menu 1 - 40,00€

Beetroot tartare

with preserved lemon, cream cheese
"kajmak"

Lamb meatballs

yogurt with caramelized onions and mint,
fried dough chips

Almond almasia (almond jelly)

Menu 2 - 38,00€

Crackers

with smoked cauliflower and goat cheese

Dried peppers

with chicken and bulgur, broad bean
cream

Tres leche

with sugared almonds

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com
Facebook: Taj Mahal Bosnian Cuisine
Instagram: [taj.mahal.dubrovnik](https://www.instagram.com/taj.mahal.dubrovnik)

RESTORAN URBAN & VEGGIE

Obala Stjepana Radića 13
Tel: +385 95 3262568

Meni - 33,00€

Tri namaza

grašak menta, crni hummus,
paprika orah i krekeri

Urban Pad Thai

Raw Čoksa

URBAN & VEGGIE RESTAURANT

Obala Stjepana Radića 13
Tel: +385 95 3262568

Menu - 33,00€

Three Spreads

pea mint, black hummus,
pepper walnut and crackers

Urban Pad Thai

Raw Chocolate Cake

E-mail: Urbanveggie@gmail.com / Web: www.urbanveggie.restaurant
Facebook: [UrbanVeggieDubrovnik](https://www.facebook.com/UrbanVeggieDubrovnik) / Instagram: [urbanandveggie](https://www.instagram.com/urbanandveggie)





Dobar tek!
Enjoy your meal!



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